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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

IN RE APPLICATION OF: JULIO L. PIMENTEL, Ph.D.
EXAMINER: DR. SUSAN UNGAR
APPLICATION #: 08/888,202
FILED : July 7, 1997
GROUP ART UNIT : 1642
FOR : "DECREASED FAT ABSORPTION WITH AN ANTI-LIPASE ANTIBODY"

Do Not Enter
Sy 6/30/03

Office Action Response/Amendment

ASSISTANT COMMISSIONER FOR PATENTS
WASHINGTON, DC 20231

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APR 09 2003
OFFICE OF PETITIONS

Dear Commissioner:

In response to The Office Action dated December 31, 2002, Applicant respectfully requests consideration of the above-identified application in view of the following amendments and remarks.

The amendment sent previously (November 1, 2002) was not entered because it might have raised new issues: inhibiting nutrient digestibility, porcine pancreatic extract, antibody fed on whole egg, egg yolk and feeding antibody on whole egg, egg yolk. 1) Inhibiting nutrient digestibility: the present invention (see specification) used a porcine pancreatic extract that has lipase, amylase and protease activities, therefore antibodies produced against this antigen include anti-lipase, anti-amylase and anti-protease antibodies that inhibit the

absorption of fat, carbohydrates and protein; in the present invention only lipase was tested but other enzymes were suggested in several claims now canceled. 2) Porcine pancreatic extract: it is described in the specification as the antigen used to hyper-immunized the hens (see DESCRIPTION OF THE PREFERRED EMBODIMENTS). 3) Antibodies present or fed on whole egg, egg yolk: the antibodies used and fed in the present invention were extracted from the egg yolk therefore the whole egg or egg yolk still contain the antibodies not as concentrated as in the protein extract used in the studies submitted in the specification. The inventor withdraws these additions to allow amendment to be entered.